



Christmas Day



STARTERS

Venison & Pheasant Terrine

Sweet red onion marmalade & oatcakes

Smoked Salmon & Prawn Cocktail

Succulent North Atlantic prawns with Scottish smoked salmon dressed with a tangy Marie Rose sauce, on a bed of mixed leaves with a slice of lemon

Brie & Cranberry Filo Parcel

Howgate Brie & cranberry sauce wrapped in crisp filo pastry, rocket & sun blushed tomato salad

Smoked Duck & Orange Salad

On a lightly dressed mixed leaf salad & garnished with a sprinkle of pomegranate gems

INTERMEDIATE

Seasonal Turkey Broth

Served with a warm bread roll



MAINS

Traditional Turkey

Succulent turkey breast, chipolatas wrapped in bacon, pork & sage stuffing with cranberries & apricots, roast potatoes, roasted seasonal vegetables, cranberry sauce

Chargrilled 8oz Scottish Fillet Steak

With fondant potato, roasted seasonal vegetables, green peppercorn & brandy sauce

Fillet of Seabass

Dressed with a spicy chilli salsa, fondant potato & green beans

Rigatoni with Mascarpone Cream

A hint of chilli, buttered greens, baby spinach & parmesan

DESSERTS

Traditional Christmas Pudding

With a warm brandy sauce

Apple Tart Fine



New Lanark vanilla pod ice cream, butterscotch sauce

Belgian Chocolate Brownie

Drizzled with warm milk chocolate sauce & New Lanark vanilla pod ice cream

Selection of Scottish Cheeses

With home-made tomato chutney, grapes, fresh crisp celery & oatcakes



£66.50 per adult including a glass of fizz on arrival
£30 per child (age 3-12) Children under 3 - Free

